



**PROLINE IMINOPEPTIDASE, PROCESS FOR ITS PREPARATION AND ITS USE
IN THE FLAVOURING OF FOOD COMPOSITIONS****Patent number:** WO9426882**Publication date:** 1994-11-24**Inventor:** BOOT JACOBUS (NL); DEUTZ INGE ELISABETH M (NL); LEDEBOER ADRIANUS MARINUS (NL); LEENHOUTS CORNELIS JOHANNES (NL); TOONEN MARIA YVONNE (NL)**Applicant:** QUEST INT (NL); BOOT JACOBUS (NL); DEUTZ INGE ELISABETH M (NL); LEDEBOER ADRIANUS MARINUS (NL); LEENHOUTS CORNELIS JOHANNES (NL); TOONEN MARIA YVONNE (NL)**Classification:****- international:** C12N9/48; A23C19/06; C12N15/57**- european:** A21D8/04B, A23C19/06E, A23L1/015D, A23L1/015E, A23L1/23, C12N9/52**Application number:** WO1994EP01497 19940509**Priority number(s):** EP19930201421 19930518**Cited documents:** EP0487159
 JP2113887**Abstract of WO9426882**

A novel proline iminopeptidase which is a metal dependent serine peptidase, which is obtainable from *Propionibacterium shermanii* ATCC 9617 and which has a calculated molecular mass of 45 kDa. The proline iminopeptidase has an amino acid sequence according to the unique sequence of Figure 3. Genetic variants having a homology exceeding 60 % and having the same functionality are comprised by the invention. The proline iminopeptidase can be prepared in large quantities with the use of a genetically modified microorganism. It is used for modifying the flavour of food products, and in particular for rendering the product less bitter.

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